






## TO BEGIN

Goat's Cheese Panna Cotta with Beetroot <sup>GF</sup>	95
<i>Selection of Marinated Beetroots, Port Jelly, Shimejii Mushrooms, Pickles, Gold Leaves</i>	
Home-made Braised Lamb Ravioli	105
<i>Crushed Butternut Squash, Mint, Yuzu, Seasonal Chips, Lamb Jus</i>	
Wild Caught Alaska King Crab & Granny Smith Green Apples <sup>GF</sup>	115
<i>Soya Jelly, Island Avocado Mousse, Cucumber, Pickled Ginger, Cilantro, Flying Fish Caviar</i>	
Arborio Rice Pea Squid Risotto <sup>GF</sup>	115
<i>Sautéed Calamari, Bottarga, Lime, Confit Tomatoes</i>	
Planked Canadian Jumbo Scallop <sup>GF</sup>	120
<i>Roasted Cauliflower Florets, Wild Mushrooms, Crispy Shallots, Truffle Dressing</i>	
Butternut Squash and Curry Soup <sup>GF</sup>	90
<i>Red Quinoa, Piquillo Peppers, Roasted Garlic Puree, Pumpkin Seeds</i>	
Bajan Free Range Poached Egg <sup>GF</sup>	90
<i>Locally Grown Asparagus, Peas, Crispy Shallots, Béarnaise Sauce, Truffle Dressing</i>	
Chilled Grilled Asparagus Salad <sup>GF</sup>	90
<i>Fine Beans, Avocados, Shaved Parmesan, Winter Black Truffle Dressing</i>	



## FROM THE SEA

Miso Marinated Atlantic Black Cod	230
<i>Home-made Fettuccine, Sautéed Broccoli, French Beans, Parmesan Foam, Truffle Vinaigrette</i>	
Mediterranean Wild Sea Bass in Crazy Water 	200
<i>Isolana Potatoes, Cherry Tomatoes, Calamansi Olive, Caper Berries, Fish Broth</i>	
Fresh Scottish Salmon	225
<i>Cous Cous, Pea Purée, Tempura Zucchini Flowers, Amalfi Lemon Zest, Caper Vierge</i>	
Pan Seared King Prawns 	240
<i>Potatoes Gnocchi, Charcoal Asparagus, Shellfish Mayonnaise, Lobster and Brandy Sauce</i>	
Spicy Red Mullet Fillets  	200
<i>Sicilian Style Caponata, Courgette, Peppers, Parmesan Tuile, Pine Nut and Basil Pesto</i>	



FROM THE LAND

Sous Vide Cooked and then Pan Seared Pheasant Breast <i>Shallots and Herbs Stuffed, Cauliflower Gratin, Seared Cipollini, Pickled Beetroot, Raspberry, Chicken Jus</i>	210
Pan Seared Colorado Lamb Loin & 8-Hour Braised Lamb Shoulder  <i>Coriander and Garlic Seasoning, Pepper Purée, Glazed Baby Carrots, Potato Boulangère, Lamb Jus</i>	230
8oz Prime Dry Aged Creek Stone Tenderloin   <i>Wild Mushroom Mousse, Girolles, Organic Spinach, Potato Galette, Green Peppercorn Jus</i>	250
Truffle Chicken and Foie Gras Pie  <i>Mashed Potatoes, Organic Mesclun Salad, Chicken Truffle Sauce</i>	250
8oz 'Oishii' Grade Japanese Wagyu Striploin **  <i>Crushed Butternut Squash, Steamed Seasonal Vegetables, Port Wine Jus</i>	465

Sides:




Selection of Steamed Baby Vegetables	30
Hand Cut Local Farm Sweet Potato Fries	30
Minted Green Peas	30
Wilted Baby Spinach and Garlic	30
Potato Boulangère, Pissaladière	30



## FROM THE GARDEN

Home-made Walnut and Parmesan Tortellini 	165
<i>Jerusalem Artichoke, Organic Spinach, Sautéed Wild Mushrooms, Vermouth and Butter Sauce</i>	
Fondant Potato Gnocchi	165
<i>Red Pepper Stew, Aubergine, Zucchini, Stracciatella Cheese, Basil</i>	
Arborio Rice Pea Risotto 	165
<i>Peas, Lime, Dehydrated Cherry Tomatoes</i>	
Homemade Linguine Pasta	165
<i>Fricasse of Wild Mushrooms, Braised Artichoke, Mushroom Velouté</i>	
Traditional Ratatouille Sautéed 	165
<i>Selection of Mediterranean Vegetable with Herb Tomato Coulis Emulsion</i>	



 Contains Nuts     Gluten Free     Supplement charges apply for MAP plan    \*\*Not included on MAP  
Prices are in Barbados dollars and are inclusive of 10% Value Added Tax, 2.5% Product Development Levy Tax  
and are subject to 10% service charge  
(Smoking is not permitted in L'Acajou Restaurant)